

## SEASONAL MENU



Marinated Scallops, Scallion Oil 128	Steamed Chicken Oysters, Sea Whelk Preserved Vegetables 298
Mixed Capsella, “Pantang” Water Chestnuts 58	Steamed Beef Sirloin, Preserved Vegetables 238
Double-boiled Seasonal Soup <i>Lunch</i> 198/Pot	Braised Beef Tripe, Beef Brisket, Lemon, Basil 238
Australian Abalone <i>Lobster Broth/Preserved Vegetables, Supreme Broth</i> 988/500g	Deep-fried Pork Belly, Black Garlic Vinegar Pickled Bean Curd 168
Steamed Matsuba Crab Minced Yellow Chili 1388/Whole	Angel Hair Noodles, Australian Lobster Sichuan Peppercorn 498/Person
Braised Zhongshan Green Crab, Vermicelli 888	Steamed “Chencun” Rice Noodles Minced Fish, Chili 168
Slow-cooked South African Abalone (15 Heads) Oyster Sauce 598/Person	Pan-fried Leek Patties, Minced Pork <i>Lunch</i> 68
Deep-fried Crispy Qingyuan Chicken 428/Whole	Steamed Sticky Rice, Dried Scallops Lotus Leaf <i>Lunch</i> 68
Braised Catfish Maw Spring Bamboo Shoots 398	Steamed Scallop Bun, Capsella 88
Braised “Chetian” Tofu, Abalone Green Peppers 198	Egg Puff, Rock Sugar 48
Wok-fried Rakkyo Onions BBQ Pork Belly 498	Steamed Tofu Sheets, Sweet Soup Pigeon Eggs 68/Person

*If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order  
All prices are in CNY and are subject to 10% service charge and value-added tax*

## 季节臻选



葱油鲜贝柱 128	海螺头菜蒸麻鸡展 298
荠菜泮塘马蹄 58	淡口头菜蒸吊龙拌 238
时令明火例汤 仅午市 198/煲	金不换柠檬清汤牛三宝 238
过桥澳洲大网鲍 龙虾汤/酸菜浓汤 988/500克	黑蒜醋南乳炸花腩 168
黄椒酱蒸松叶蟹 1388/只	花椒龙虾天使面 498/位
中山水蟹煮冬粉 888	辣子鱼茸蒸陈村粉 168
蚝皇15头南非吉品鲍鱼 598/位	香煎韭菜粿 仅午市 68
传统生炸脆皮鸡 需时30分钟 428/只	瑶柱糯米鸡 仅午市 68
古法春笋烧鲷鱼肚 398	荠菜鲜贝小笼包 88
青椒鲜鲍焖车田豆腐 198	巧手糖沙翁 48
春芥炒明炉烧猪腩 498	鲜甜腐竹炖鸽子蛋 68/位